

Background—Description of prior art

It is generally established there are 17 million American diabetics. My wife Marion is one. In the "Saturday Evening Post" Sept.-Oct. 2003 issue reports that one out of every 3 births in year 2000 will become diabetic. (Page 40, second paragraph). The article further reports, these 17 million will be added to the already 17 million.

The disease is horrific! It is distressful to live with, its complication worse. Science and medicine are doing their best to find a cure. In the meantime, we treat the symptoms.

There is a wealth of medical and scientific knowledge available to a few. Very little of this overflows into the general public knowledge.

My invention comes more from the general public knowledge. My invention is, whole grain corn alone levels blood sugar. The major source of my knowledge comes from the pool of "general public information and knowledge."

In hand is a printout of US Patent number 6, 339, 076, issued to Kaufman, January 15, 2002. Having read and studied the overwhelming medical, scientific and clinical test of this patent, I asked myself the question, "How can a person with public knowledge ever access his own invention over against that?"

I also have a printout (5 pages), same patent numbers, same inventions, Kaufman, dated August 14, 1998. The inventor abstracts the invention, details the invention and cites the use of uncooked corn starch 7 times as the main complex carbohydrate ingredient.

The inventor then adds many, many other ingredients; simple sugars, nuts, and oils found in most candy bars at the candy counter. If uncooked cornstarch is the main complex carbohydrate, why so little of it? The inventor compromised their own objective in the product. Every candy bar at the candy counter that has a little cornstarch is the same in essential content.

On July 15, 2003 my wife ordered by mail two, 4 bar packages of the invention. I have the box before me and read the following nutrition facts, some, but not all:

40 grams per serving bar

31 grams of carbohydrate of which 10 grams are sugar

5 grams sugar alcohol

Below the nutrition facts, I see where uncooked corn starch is fifth in rank. The question remains, how much of the essential complex carbohydrate uncooked corn starch is in the invention and product of the invention?

I have under investigation a printout of US Patent number 6, 156, 738, having an appeal number 241004, filed February 1, 1999, by Bell, et al. I also have a printout of patent issued to Bell, et al, number 6, 156, 737 with a date of December 5, 2000.

I give honor to the above inventors for their medical and scientific knowledge and skill. How much distinguishable difference is there between the above two inventions? I see a parallel similarity.

Looking at Claims 4, 12, 21 and 24 there are 25 ingredients; 3 simple carbohydrates, 12 complex, 7 protein and 3 fat (oils). When all 25 ingredients are put together in a product, how much uncooked corn starch is in the product?

A diabetic with public knowledge and skill can achieve the same results with a handful of chocolate covered peanuts and a full glass of whole milk before bedtime and for less money too!

This evaluation may be harsh and unkind but necessary. The inventors' goal is compromised by their own knowledge and skill. Betrayed by their many claims.

My invention is "Whole grain corn alone levels blood sugar." Let's take a look at what whole grain corn alone provides as compared with a little uncooked corn starch and many, many other ingredients.

			<u>Whole Corn/Flour</u> 1 Cup	<u>Corn Starch</u> 1 Cup
Weight		g	117	128
Calories			422	488
Carbohydrates		g	89.9	116.8
Cholesterol		mg	0	0
Dietary fiber		g	15.7	1.2
Total fat		g	4.5	0
Mono fat		g	1.2	0
Poly fat		g	2.1	0
Sat fat		g	0.6	0
Protein		g	8.1	0.4
Calcium		mg	8	4
Iron		mg	3	0
Potassium		mg	369	4
Sodium		mg	6	12
Zinc		mg	2	0
Vitamin	A	RE	56	0
Vitamin	B 12	mcg	0	0
Vitamin	B 6	mg	0.43	0
Vitamin	C	mg	0	0
Folic acid		mcg	29.3	0
Niacin		mg	2.2	0
Riboflavin		mg	.09	0
Thiamin		mg	.29	0

Compared to the cited patents, my invention has in whole grain corn alone what they never achieved with their many, many ingredients. They compromised their uncooked corn starch, while whole grain corn alone has first and foremost corn starch, plus protein (about 8%) and oil, without all of their candy bar stuff.

Dr. Mette Axelson, Lundberg Laboratory for Diabetes Research, Institute of Internal medicine, Sahlgrenska University Hospital, S - 413 45 Göteborg, Sweden. Reports in his abstract:

- 1) 30 grams of uncooked corn starch before bedtime reduced by 70% nocturnal hypoglycemia in patients having Type I diabetes.
- 2) Ingestion of uncooked corn starch also has the leveling of blood sugar for Type II diabetes, long before macroangropathy sets in.

I am grateful for this study for it confirms the value of uncooked corn starch. Better still is the outstanding value of whole grain corn alone levels blood sugar.